



# Virginia Green Restaurants



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## Marymount University Arlington, VA

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**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

## Marymount University

We are a campus dining facility that includes catering and retail services.

We joined Virginia Green as part of the Campus initiative begun in 2010 to become more sustainable in the future.

In addition to all of our activities listed below, we are looking into composting for the next academic year.

### Virginia Green Activities

#### **Eliminate the use of Styrofoam and minimize disposables**

- Use disposable containers that are made from bio-based materials

#### **Recycle Grease**

- Have a contract with grease filtering company

#### **Recycle and Reduce Waste**

- Glass (required for Virginia Green restaurants)
- Aluminum Cans
- Plastic
- Toner Cartridges
- Cardboard
- Purchase locally grown produce and other foods
- Use bulk soap dispensers in public restrooms
- Using 'green' Cleaners that are dispensed in bulk

- Use 'integrated pest management' (IPM)

### Use Water Efficiently

- Perform preventative maintenance to stop drips and leaks
- Have high efficiency dishwashers
- Have low flow toilets (use 1.6 gallons or less per flush - 1.6 gpf)

### Conserve Energy

- Have evaluated existing ovens and other kitchen equipment for energy efficiency
- Use ceiling fans
- Perform preventative maintenance on HVAC system
- Use natural lighting

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For more information on **Marymount University**, see [www.marymount.edu/dining/](http://www.marymount.edu/dining/) or contact Thomas Corvetti at [dining.services@marymount.edu](mailto:dining.services@marymount.edu) or 703-284-5790.

For more information on the Virginia Green program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen).



**Virginia Green** is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

